## EFSA Scientific Cooperation & Networking Activities: The EU Risk Assessment Agenda

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9<sup>th</sup> Scientific conference of the Bulgarian Focal Point Hisarya, Bulgaria, 24-25 October 2016

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### **CONTEXT: EFSA STRATEGY 2020**

## Main policy drivers:

- Increased public engagement in regulatory science
- Maximised access to data
- Increased regulatory scientific capacity
- Harmonization of RA methodologies
- ✓ Culture of openess



Protecting consumers' health with independent scientific advice on the food chain



efsa

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#### **EU RISK ASSESSMENT AGENDA**



Priorities are defined and attained collaboratively - MS together with EFSA



## **DELPHI STUDY ON FOOD SAFETY PRIORITIES**

## **Objectives**:

- To carry out a study, using the Delphi technique: "to identify and gain consensus on the most important scientific food safety areas for collaboration between EFSA & EU Member States..."
- The focused on identifying food safety priorities in:
  - microbiological risk assessment
  - chemical risk assessment
  - environmental issues directly impacting on human health through the food chain
  - human nutrition

**NOTE:** as indicated by the AFDG, on purpose AHAW and PLH were not covered in this exercise





## **DELPHI STUDY ON FOOD SAFETY PRIORITIES**

## The Delphi Technique:

- Uses groups to pool expertise but tries to minimize adverse group effects by:
  - > Restricting interpersonal interaction
  - > Controlling information flow

## Principles:

- Anonymity
- Feedback
- Iteration

# A structured process: > Judgments → Collate → → Feedback → Judgments → → Collate → etc. → Consensus





## **DELPHI STUDY ON FOOD SAFETY PRIORITIES**

# The Study:

- > First Round ("Brainstorming")
  - Elicited 240 topics in 4 risk domains from 88 experts from 30 countries
- Middle Round (1<sup>st</sup> Delphi Round)
  - > 4 questionnaires (1 per risk domain)
  - > 30-40 topics per domain
  - Topics rated on 3 criteria ("Knowledge", "Public Health", "Harmonisation")
  - Rationales given for 2 favourite topics
- Final Round (2<sup>nd</sup> Delphi Round)
  - > 10 highest rated topics per risk domain rated again
  - Feedback given about ratings and rationales from previous round





## MAIN OUTCOME OF THE DELPHI STUDY

28 food safety risk assessment priorities

7 priorities common in many areas = Generic

4 topics on chemical RA

7 topics on microbiological RA

6 topics on environmental RA

4 topics on RA in human nutrition





#### **EU RAA PROJECTS IMPLEMENTATION**

Identify **partners** leading and interested countries

Identify funding

opportunities

Identify concrete activities / joint projects – translated from Delphi priority topics



#### **Engagement** with 3<sup>rd</sup> parties





## Explore funding opportunities at:



**FP network:** portfolio of possible funders for each country and at European/ international level









#### **EU RAA PROJECTS CATALOGUE**











#### **ART. 36 ORGANISATIONS ON GRANTS & PROCUREMENT**





#### NO. APPLICATONS IN GRANTS MADE BY ART. 36 ORG.





#### NO. APPLICATIONS IN PROCUREMENT MADE BY ART. 36 ORG.



#### **Generic**

1. Methods and systems for identifying emerging food risks (e.g. new food-borne diseases) [M E]

2. Development of standard risk-benefit assessment methods (of foods) [C E N]

3. Common data collection /surveillance scheme [C M E N]

4. Multiple contaminant impacts on the risk profile of foods [C M E N]

5. Risks/benefits of botanicals/herbals in food supplements [C N]

6. Allergenicity / food allergens in general (risk assessment and management) [C N]

7. Aggregated exposure(as per cocktail effects, but including environmental as well as food exposures) [C E N]

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Chemical 8. Harmonisation of methods for risk assessment of chemical contaminants	Microbiological 12. Systems for monitoring and characterising microbes isolated from food, environment and human illness cases 13. Improve the use of genetic data (e.g. from WGS) for risk assessment of microbiological contaminants	Environmental 19. Improving information on the occurrence and spread of harmful organisms 20. Ribonucleic acid interference (RNAi) applied to food producing organisms as pesticide, veterinary medicine or newly expressed trait in genetically modified crops	Nutrition 25. Indirect effects on human health due to modified agricultural practices(e.g. via reduction of pesticide use, changed content of mycotoxins)
exposure assessment (e.g. for pesticide	<ul> <li>14. Antimicrobial/ antibiotic resistance</li> <li>15. Microbial food pathogens (in general)</li> </ul>	21. Better understand biological organisms and plant substances used in crop protection (so reducing need for chemicals e.g. pesticides)	26. Developing standard biomarkers of intake and/or exposure to contaminants
residues/ PAHs) 10. Infant and baby food 11. Emerging contaminants	<ul> <li>16. Food-borne viruses (in general) (e.g. Hepatitis A and Norovirus in fruit and vegetables)</li> <li>17. Campylobacter (e.g. in poultry and ready to eat foods)</li> <li>18. Zoonoses (in general, including bio-hazards, MRSA etc.)</li> </ul>	<ul> <li>22. The impact of chemicals on the ecosystem (release of chemicals to the environment)</li> <li>23. Presence/detection of environmental contaminants in food (e.g. from agricultural, industrial or household sources)</li> <li>24. Cocktail effects (the health risk assessment of chemical mixtures e.g. food additives)</li> </ul>	<ul> <li>27. Food supplements risk/benefits (generally)</li> <li>28. Determination of allergen thresholds (clinical studies), in conjunction with immunochemical measurements of allergens in foods</li> </ul>

28 food safety risk assessment priorities